

# Raisin CinnaTwists

**Makes:** 24 or 96 Servings

24 Servings

96 Servings

Ingredients	Weight	Measure	Weight	Measure
Granulated sugar	1 oz	1 1/2 Tbsp	4 oz	6 Tbsp
Warm water	12 1/2 oz	1 1/2 cups	3 lb 2 oz	6 cups
Active dry yeast	1/2 oz		1 1/2 oz	
Raisins	7 1/2 oz	1 1/2 cups	1 lb 14 oz	6 cups
Salt		1 1/2 tsp	1 1/4 oz	2 Tbsp
Olive oil	2 3/4 oz	6 Tbsp	11 oz	1 1/2 cups
All purpose flour	10 oz	2 1/4 cups	2 lb 8 oz	9 cups
Whole wheat flour	14 oz	3 cups	3 lb 8 oz	3 qts
Raisins	6 1/2 oz	1 1/4 cups	1 lb 10 oz	3 qts
Grannulated sugar	9 oz	1 1/4 cups	2 lb 4 oz	4 1/2 cups
Ground cinnamon		1 tsp		2 Tbsp

## Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	228	
Total Fat	4 g	
Protein	4 g	
Carbohydrates	45 g	
Dietary Fiber	3 g	
Saturated Fat	0.5 g	
Sodium	150 mg	

## Directions

1. In mixer bowl, dissolve sugar in warm water(110 – 115 degrees F). Sprinkle yeast over; stir in raisins. Let stand until thin layer of foam covers surface, about 5 minutes.
2. Beat in salt and oil. Add flours, alternately, until stiff dough forms. Change to dough hook and knead until smooth and silky, adding flour as needed.
3. Cover and allow to rise until double in bulk. Punch down and divide into six (twenty-four) 8-oz balls. Wrap securely in plastic wrap and refrigerate several hours or overnight.
4. Roll out one ball at a time. Sprinkle 3 (12) sheets with raisins and cinnamon sugar and top each with second sheet. Cut each stack into 8 strips. Fasten ends securely and twist. Brush with oil and roll in cinnamon sugar. Arrange on oiled baking sheet.Repeat until all dough is used.
5. Bake at 450 degrees F for 8 to 10 mintues or until golden brown.

## Notes

Serving Tips:

Press ends of Twists together to form circles or pretzel shapes, too.